# JAPANIESE BAOOU DICHERE TOOLS

- A Tradition of 1000 years -



Gosaburo Taniguchi

A CAREFULLY CHOOSEN TOOL OF FINE QUALITY WILL MEET THE NEEDS OF THE USER

### Aqua Sharpening Stone & Tools INC.

The World's Finest Sharpening Stones and Woodworking Tools.

1129 Solano Ave. Albany, CA 94706 [415] 525 - 8948

To;

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## Mr. Makoto Imai recommends natural sharpening stones

Makoto Imai is one of Japan's most renowned carpenters. The Japanese-style buildings he constructed in the U.S. are highly praised. He considers tools to be his extended hands and his standards for them are exacting. As essential as bladed tools are to Mr. Imai, he considers quality sharpening stones equally important.

Years of experience are necessary to learn to distinguish between different grades of stones. Since even experienced woodworkers often have difficulty judging various types, the job of the stone specialist is very important. Mr. Imai first came to our sharpening stone store in Kyoto five years ago. We recommended a number of stones to Mr. Imai, and after using them he said that his problems with bladed tools were solved. Now he recommends our sharpening stones to all carpenters in the U.S.

## The stones that are recommended by Mr.Mokoto Imai

HONYAMAAWASETOISHI; this is his favorite finish stone.

Cat. # 8001(203mm x 75mm x 25mm) \$ 800.00

SUITAAWASETOISHI; finish stone.
Cat.\* 8011(203mm x 75mm x 16mm) \$ 150.00

TSUSHIMA OCEAN BLUE; finish stone, the stone between this and the actoishi stone is the ocean-stone.

Cat. # 8021 (210mm x 70mm x 70mm) \$ 48.00

AOTOISHI; this is the most well-known medium-stone.

Cat. # 8025 (200mm x 65mm x 60mm) \$ 48.00

Aqua stone\*1200; he recommends to use the man-made Aqua stone\*1200 instead of the redstone.

Cat. # 4010 (203mm x 64mm x 32mm) \$ 19.40

It is necessary to have a wide range of sharpening stones, capable of grinding from the very rough to the very fine ranges. Aquastones provide excellent results from rough to middle ranges, but after Aquastone #1200, natural sharpening stones give the best results.

Makoto Imai's recommended Homyamatoishi is a superb tool which many of Japan's carpenters own. However, it is used infrequently and only for special purposes.

The most popular and widely used stone is the Suitatoishi (\*8021). This stone is a little rough and relatively soft. Carpenters like it because it sharpens very quickly.

We recommend the Awasetoishi (\*8022), also called Natural Finish Stone, which is also highly effective but much less expensive. This stone is a fairly fine and relatively hard. Sharpening takes longer than with the Suitatoishi but results are just as good and it is used by many fine carpenters. The sharpening of the Awasetoishi can be speeded up by passing a Naguratoishi(\*4020) over its surface a few times (with a little water). This roughens the surface somewhat allowing for faster sharpening. Because of the low price, the Awasetoishi is our most popular natural sharpening stone.

Cat. # 8022 (195mm x 72mm x 15mm) \$ 50.00

- # 4020A Nagura Large (1 piece) \$ 6.00
- # 4020B Nagura Small (1 piece) \$ 4.00

We recommend the small Awasetoishi
(\*6047), also called Small Natural Finishstone,
for chisels and small planes. Large stones were
heavily mined in the past and as a result are now
in short supply. However, high quality small
stones are still obtainable. Because the hardness
and the dimensions of chisel and plane blades are
different, they will wear a single stone unevenly.
For this reason, many woodworkers like to have
separate sharpening stones for chisels and
planes. The small Awasetoishi provides the
same excellent sharpening results as the large
version—only the size (smaller) and the price
(much smaller!) are different.

Cat. # 6047 (153mm x 53mm x 20mm) \$ 25.00

The large Aotoishi, or Blue Stones, recommended by Mr. Imai are in short supply these days so orders for them take longer to fill. However, small Aotoishi (\*6046) are always available.

Cat.\* 6046 (194mm x 39mm x 38mm) \$ 10.00

Tsushimatoishi, or Ocean Blue Stones, do essentially sharpening as Aotoishi but are a little finer. Use the Tshushimatoishi before the Awasetoishi for very fine sharpening.

Cat.\* 8021 (210mm x 70mm x 70mm) \$ 48.00

# Wood Sculpture Tool Sharpening Stones

We offer a complete set of channeled synthetic Aquastone and Natural stone waterstones for sharpening wood sculpture gouges. We also offer slips for flattening and removing the burr from the backs of gouges. We are the *only* supplier in the U.S. to carry the Natural Middlestone and Finishstone channeled sharpening stones, *and* the only supplier in the U.S. to carry natural Middlestone and Finishstone slips.

\*4023 is a \*1000 grit synthetic Aquastone that has been channeled for sharpening gouges. There are 5 channel sizes: approximately 3 mm, 5 mm, 6 mm, 9 mm, and 18 mm.

Cat. 4023 (100mm x 64mm x 32mm) \$ 9.20

\*4024 is a Natural Actorish Middlestone channeled in approximately the same dimensions.

Cat.\* 4024 ( 72mm x 40mm x 30mm) \$ 13.00

#4025 is an Awasetoishi Natural Finshstone also channeled in the same approximate dimensions.

Cat. # 4025 (120mm x 75mm x 20mm) \$ 22.00

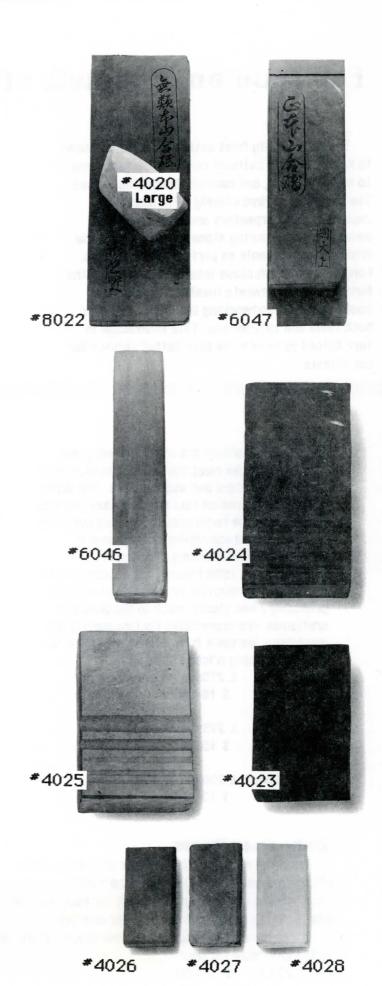
\*4026 is a \*1000 slip for flattening the backs of gouges.

Cat.\* 4026 (64mm x 32mm x 10mm) \$ 3.20 \*4027 is a Natural Actoishi slip for gouge backs.

Cat.\* 4027 ( 64mm x 32mm x 10mm ) \$ 4.00 \*4028 is a Natural Awasetoishi slip for

removing the burr and polishing the backs of gouges.

Cat. # 4028 (64mm x 32mm x 10mm) \$ 4.20



### For true enthusiasts of fine woodworking

The Mori family first established its business in Kyoto, Japan's cultural center, 300 years ago to mine, process, and market sharpening stones. The company worked closely with many of Japan's finest carpenters and craftsmen to ensure that sharpening stones would match the wide variety of tools as perfectly as possible. Long years of such close interaction allowed the business to accumulate invaluable expertise about Japan's woodworking industry, including both tools and toolmakers. This knowledge in turn helped us to provide ever better service for our clients.

Today we use this understanding to bring the same kind of excellent service to our American customers. Our suppliers are among Japan's best tool manufacturers. These are superior quality tools for craftsmen who are serious about their products.

Zuiho: Zuiho planes are among the very few planes which can meet the exacting standards of Japan's carpenters and woodworkers. The skills necessary to produce this fine tool take years to learn, while the techniques for making the blade were developed and refined during several centuries of swordmaking. The end of the samurai era in 1868 induced one of Japan's most renowned swordsmiths to transfer his skills to producing zuiho planes, much to the delight of craftsmen who appreciated its fine quality and durability. We think Zuiho planes cut far better than comparably priced planes.

Blade 70mm L 275mm ₩ 90mm

Cat.\* 2002 \$ 164.00

Blade 65mm L 275mm W 90mm

Cat.# 2008 \$ 158.00

Blade 58mm L 250mm W 80mm

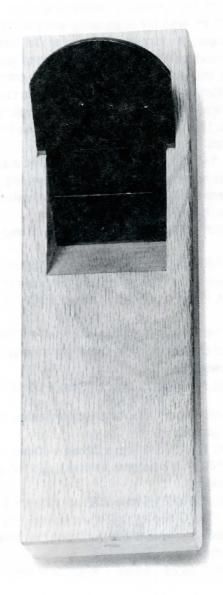
Cat. # 2248 \$ 128.00

#### Zuiho Small Planes

From the many available sizes of quality Zuiho planes, we particularly recommend \$2011. It fits comfortably in your hand allowing for easy use. In addition, the blade size is ideal for sharpening.

If you have never used a Japanese plane before this is the best size for you!

Cat.\*2011 \$ 74.00



zuiho planes but of one grade higher quality,
Suimei planes contain materials of superior
quality. Woodworking tool wholesalers
sometimes buy and sell brand name rights
without adequate attention to quality control,
but not Suimei. Because the manufacturers are
committed to continuing the tradition of superior
craftsmanship the Suimei mark is stamped only
on planes carefully tested to ensure that they
meet the stringent standards guaranteed by the
name Suimei.

Blade 70mm L 275mm W 90mm

Cat. # 2001 \$ 240.00

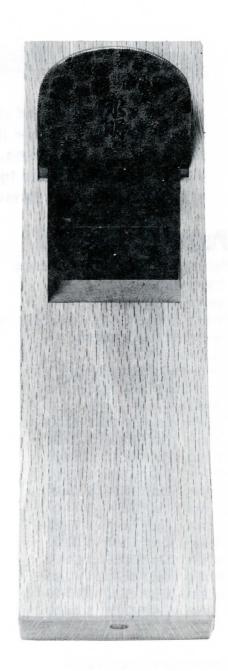
Blade 65mm L 275mm W 90mm

Cat. # 2007 \$ 235.00

Miyamoto Teiji is a leading craftman and highly regarded by his colleagues in the Kogeikai (Japan's most prestigious industrial arts association). His favorite blade is Zuiho. Miyamoto makes his own planes, tailoring angle and blade to fit the type of wood, whether it be hard or soft, uniform or irregular, fragrant or odorless. Even for the same wood, different tupes of carving can produce surprisingly different results. He carves the various pieces freely and naturally, as if engaged in a dialogue with the wood. He says it is important to be considerate to the wood; for this reason, he creates tools that carve wood not forcibly but smoothly and rationally. He makes various types of planes--ranging from small palm-held ones to very large sizes--which are simple but use very fine materials. Further, most of his closest colleagues also make their own easy to use tools. Like Miyamoto, they prefer Zuiho's kiriha (a four-inch blade). Upon your purchase of a Zuiho kiriha blade, we will send you the instructions for making a finger planer written by Mr. Miyamoto (and translated into English).

The Kiriha blade can be used for making finger planes and small planes which are particularly suited for carving small and hard-to-reach spots. Kiriha blades are four inches wide but can be divided into any width desired (for example, one Kiriha blade could be divided into four 1-inch widths).

Cat.# 2801 \$ 59.00





Sadaharu Miyamoto

## Japan's Finest Chisels

Japan's most skilled chisel makers manufacture only one kind of chisel. We present here five lines of chisels made by five of Japan's most exacting craftsmen. Note that the material in a good chisel varies according to the type of work it is designed for. These chisels provide superior performance.

### Fuku-hisayoshi

Paring and Chopping Chisels

(Oire Nomi)

Ten-Chisel Set

(3-6-9-12-15-18-21-24-30 and 36mm)

Cat. \$ 5551 \$ 260.00

Six\_Chisel Set

(6-12-18-24-30 and 36mm)

Cat. \$ 5552 \$ 195.00

Individual

1.5mm Cat. \$ 5555 \$ 23.00

3 mm Cat. \$ 5556 \$ 22.00

6 mm Cat. \$ 5557 \$ 23.00

9 mm Cat. \$ 5558 \$ 23.50

12 mm Cat. \$ 5559 \$ 29.00

15 mm Cat. # 5560 \$ 31.00

18 mm Cat. \$ 5561 \$ 32.00

21 mm Cat. \$ 5562 \$ 33.00

24 mm Cat. # 5563 \$ 35.00

30 mm Cat. # 5564 \$ 41.00

36 mm Cat. # 5565 \$ 45.00

45 mm Cat. \$ 5566 \$ 54.00

#### Carpentry/Sculptural Firmer Gouges (Maru Nomi)

Ten\_Chisel Set

(3-6-9-12-15-18-21-24-30 and 36mm)

\$ 270.00 Cat. # 5570

Six\_Chisel Set

(6-9-15-21-24 and 30mm)

Cat. \* 5571 \$ 170.00

Individual

3 mm Cat. # 5572 \$ 26.00

6 mm Cat. \$ 5573 \$ 26.50

9 mm Cat. # 5574 \$ 27.00

12 mm Cat. # 5575 \$ 27.00

15 mm Cat. # 5576 \$ 27.50

18 mm Cat. \$ 5577 \$ 28.00

21 mm Cat. \$ 5578 \$ 30.00

24 mm Cat. \$ 5579 \$ 34.00

30 mm Cat. # 5580 \$ 43.00







#### Short Handle Slicks (Tsuki Nomi)

Ten\_Chisel Set

(3-6-9-12-15-18-21-24-30 and 36mm)

Cat. \* 5590 \$ 420.00

Six\_Chisel Set

(6-12-15-18-24 and 30mm)

Cat. \* 5591 \$ 240.00

Individual

3 mm Cat.# 5592 \$ 37.00

6 mm Cat. \* 5593 \$ 39.00

9 mm Cat. # 5594 \$ 40.00

12 mm Cat. # 5595 \$ 40.10

15 mm Cat. # 5596 \$ 40.80

15 mm tat. 5390 \$ 40.00

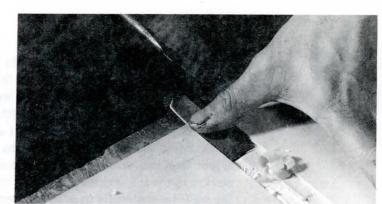
18 mm Cat. # 5597 \$ 43.00

21 mm Cat. # 5598 \$ 44.00

24 mm Cat. # 5599 \$ 48.00

30 mm Cat. \$ 5600 \$ 53.00

36 mm Cat. \* 5601 \$ 62.00



### Trowel Chisels (Kote Nomi)

Ten\_Chisel Set

(3-6-9-12-15-18-21-24-30 and 36mm)

Cat.# 5620 \$ 740.00

Six\_Chisel Set

(6-9-12-18-24 and 30)

Cat. # 5621 \$ 420.00

Individual

1.5mm Cat. # 5622 \$ 68.00

3 mm Cat. # 5623 \$ 64.00

6 mm Cat. \$ 5624 \$ 66.00

9 mm Cat. # 5625 \$ 68.00

12 mm Cat. # 5626 \$ 69.00

15 mm Cat. # 5627 \$ 73.00

18 mm Cat. \* 5628 \$ 76.00

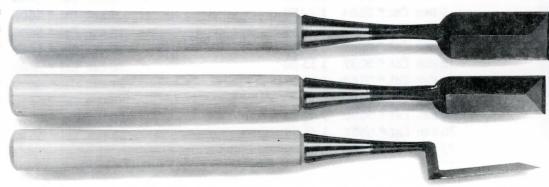
21 mm Cat. \$ 5629 \$ 78.00

24 mm Cat. \$ 5630 \$ 82.00

30 mm Cat. # 5631 \$ 96.00

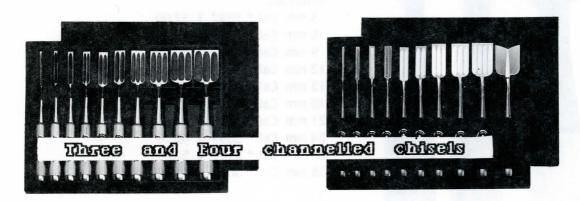
36 mm Cat. # 5632 \$114.00





# Kami Kaminari

## Three and Four channelled Chisels



Oire three and four channelled chisels are said to be the chisels most often made by blacksmiths in Japan. Because the blacksmith's chisel is regarded as a work of art in itself, a well known brand can command a price exceeding \$1000. The blacksmiths that produce these chisels would prefer to sell them to many people at a low price. However, because the blacksmiths use the brand name of the wholesaler in Japan, the price is higher than they wish. The Japanese blacksmiths wish to develop a market in the U.S. and they are doing so through Kami Kaminari. Because of the superior materials used in the blade and handle, a set of 10 costs \$380.00. But once you try these chisels, you will realize their worth. We belleve that Japan's most popular chisel will be a hit in the U.S. also.

#### Kami Kaminari Three Channelled Chisels

Ten\_ Chisel Set

(3-6-9-12-15-18-21-30 and 36mm)

Cat # 5580 \$ 280 00

Lut.	3300		200.00		
ndividual					
3 mm	Cat.*	5582	\$ 23.00		
6 mm	Cat.*	5583	\$ 24.00		
9 mm	Cat.#	5584	\$ 24.50		
12 mm	Cat.*	5585	\$ 29.50		
15 mm	Cat.*	5586	\$ 32.00		
18 mm	Cat.#	5587	\$ 33.00		
21 mm	Cat.*	5588	\$ 34.00		
24 mm	Cat.*	5589	\$ 36.00		
50 mm	Cat.*	5590	\$ 42.00		
6 mm	Cat.*	5591	\$ 46.00		
15 mm	Cat #	5592	\$ 55.00		

#### Kami Kamina Four Channelled Chisels

Ten\_Chisel Set

(3-6-9-12-15-18-21-24-30 and 36mm)

Cat. # 5601 \$380.00

Individi	uai	
3 mm	Cat. # 5603	\$ 33.00
6 mm	Cat. # 5604	\$ 35.00
9 mm	Cat. # 5605	\$ 36.00
12 mm	Cat. # 5606	\$ 37.00
15 mm	Cat.# 5607	\$ 38.00
18 mm	Cat. # 5608	\$ 39.00
21 mm	Cat.# 5609	\$ 41.00
24 mm	Cat. # 5610	\$ 44.00
30 mm	Cat. # 5611	\$ 49.00
36 mm	Cat.# 5612	\$ 58.00

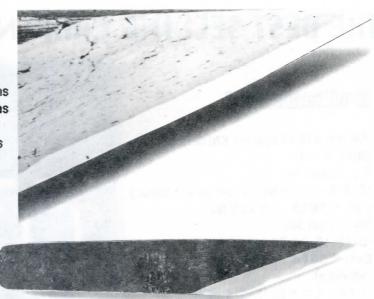
Zuiho wood-carving knife: Because planes and chisels are the most necessary tools for beginning carpenters, wood-carving knives are usually bought much later despite their usefulness. For this reason, skilled blacksmiths usually specialize in plane and chisel making, as these sell best. The result is a lack of good quality wood-carving knives. Most blacksmiths refuse to deviate from their specialties, but Suimei and Zuiho makers, importuned by craftsmen who badly needed quality knives, applied their blade making techniques to the production of wood-carving knives. Zuiho wood-carving knives are the world's finest. Blade Width 69mm

Overall Length/Width; 204mm x 28mm

Cat. # 2236 Right \$ 58.00

Cat.\* 2236 Left

\$ 58.00



#### Genno

The tool that any Japanese carpenter uses most often during the day is a genno, a hammer for both chisels and nails. This tool contributes to the accuracy and efficiency of any job. A good genno is comfortable to hold, well balanced, and shock-absorbing so that the user's hand does not tire even after extended use. Since carpenters also expect a genno to be durable, their main concern is quality.

The hand-crafted genno is forged in a manner similar to that of the Japanese sword with its layers of hard and soft steel. The genno's ends are made of hardened steel; they are attached to a center piece made of soft steel. This design gives the hammer balance while preventing shock to the hand. The flat end of the hammer is used to hammer chisels; if it is not perfectly flat, the chisel will not cut properly. The rounded side of the genno is used to hammer nails; the curve causes force to concentrate on the target and prevents marking of the wood.

Cat. #1237 (225 grams) \$ 57.20

Cat.#1238 (300 grams) \$ 59.20

Cat. #1239 (375 grams) \$63.20

Cat. #1240 (460 grams) \$68.80



### THE BEST SELLING CARPENTRY TOOLS IN JAPAN

### Onikaminari

## Paring and Chopping Chisels (Oire Nomi)

Ten\_Chisel Set

(3-6-9-12-15-18-21-24-30 and 36mm)

Cat. # 5013 \$ 152.00

Six\_Chisel Set

(6-12-18-24-30 and 36mm)

Cat. # 5014 \$ 96.00

Individual

6 mm Cat. \$ 5013-2 \$ 13.00

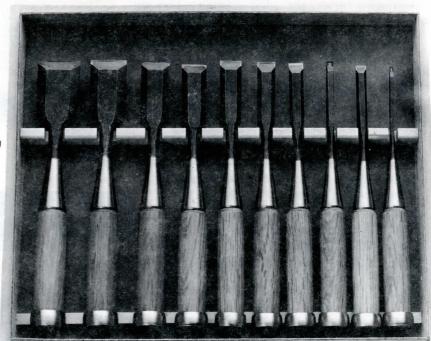
9 mm Cat. # 5013-3 \$ 13.20

12 mm Cat. # 5013-4 \$ 13.60

15 mm Cat. # 5013-5 \$ 14.00

18 mm Cat. # 5013-6 \$ 16.00

24 mm Cat. # 5013-8 \$ 19.00



#### Carpentry/Sculptural Firmer Gouges (Maru Nomi)

Ten\_Chisel Set

(3-6-9-12-15-18-21-24-30 and 36mm)

Cat. \* 5017 \$ 194.00

Six\_Chisel Set

(6-9-15-18-24 and 30mm)

Cat. # 5018 \$ 104.00

Individual

6 mm Cat. \$ 5017-2 \$ 16.40

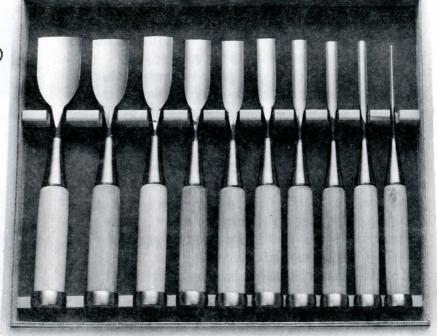
9 mm Cat. \* 5017-3 \$ 17.00

12 mm Cat. \$ 5017-4 \$ 18.00

15 mm Cat. \$ 5017-5 \$ 18.50

18 mm Cat. # 5017-6 \$ 19.50

24 mm Cat. # 5017-8 \$ 22.50



Gouges (Vramaru Nomi)

Ordinary gouging chisels use hard steel on the inner blade and soft steel on the outside.

Uranomi chisels are made like regular chisels with hard steel on the outer blade and soft steel on the inner blade. This makes them far easier to sharpen.



# Long Handle Slick

#### Long Handle Slick (Sashi Nomi)

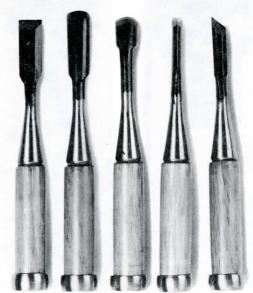
Individual

24 mm Cat. # 5021 \$ 43.50

36 mm Cat. \$ 5022 \$ 49.50

54 mm Cat. \$ 5025 \$ 81.00





Miniature Oni Kaminari Sculptural Paring Chisels Cat.\* 5027 \$ 120.00

Miniature Oni Kaminari Sculptural Firmer Chisels Cat.\* 5026 \$ 120.00 15mm Flat Chisel

15mm Gouge

15mm Bent-Neck Gouge

11mm 45 Skewed-Angle Flat Chisel

"V" Chisel (Parting Tool)

#### Trowel Chisels (Kote Nomi)

Ten\_Chisel Set

(3-6-9-12-15-18-21-24-30 and 36mm)

Cat.# 5019 \$

\$ 390.00

Six\_Chisel Set

(6-9-15-18-24 and 30mm)

Cat. \* 5020 \$ 195.00

Individual

6 mm Cat. # 5019-2 \$ 29.00

9 mm Cat. # 5019-3 \$ 29.00

12 mm Cat. \$ 5019-4 \$ 32.00

15 mm Cat. # 5019-5 \$ 39.50

18 mm Cat. # 5019-6 \$ 42.50

24 mm Cat. \* 5019-8 \$ 48.00



### Gouges (Uramaru Nomi)

Five\_Chisel Set

(6-12-18-24 and 30mm)

Cat. \$ 5110 \$ 128.00

#### Individual

6 mm Cat. # 5111 \$ 21.00

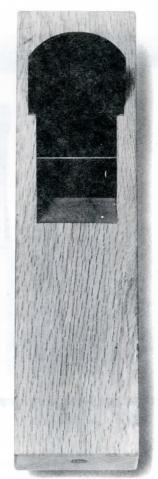
12 mm Cat. # 5112 \$ 21.50

18 mm Cat. # 5113 \$ 23.00

24 mm Cat. # 5114 \$ 31.50

30 mm Cat. #5115 - \$ 36.00





#### Plane

Blade 60mm Length 250mm Width 80mm

Cat. # 6001 \$ 122.00 Blade 48mm L 180mm W 62mm

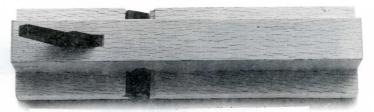
Cat. # 6003 \$ 29.00



#### Scraper Plane (Dai Naoshi Kanna)

These planes are used mainly for adjusting plane blocks. They can also be used like a scraper to finish-plane difficult hardwoods.

Blade 42mm L 155mm W 60mm Cat.\* 2013 \$ 32.00



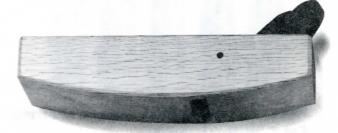
#### Full Width Recess Plane (Gotoku Kanna)

This plane is designed so that the width of the blade, the plane block and thus the surface being planed are the same. It is especially useful for planing a recessed area—for example, a table top with a recessed surface surrounded by a raised border. Unlike a standard plane that must be recessed across its width at both sides allowing for blade channels, with this plane you can plane right up to the border on both the left and right sides.

Blade 70mm L 260mm W 70mm

Cat. #2030 \$ 5

\$ 58.00





#### Compass Plane (Sori Kanna)

Compass planes are used for planing curves. The bottom of the plane is curved lengthwise.

Blade 42mm L150mm W 58mm

Cat.\* 2020 \$31.00



#### Spoon Bottom Plane (Shiho Sori Kanna)

The bottom of this plane is shaped like a spoon—that is, curved across its length and width. It can be used to rough or finish plane chair seats.

Blade 44mm L 150mm W 58mm

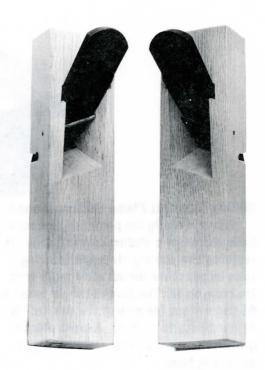
Cat.\* 2021 · \$ 32.00

#### Left and Right Rabbet Planes (Kiwa Kanna)

These planes are for planing rabbets as in the illustration. They are usually purchased as a set to enable the craftsman to plane in both directions with the grain, but they can also be purchased individually. They can be used after a router to smooth the wood. 2014 and 2015 are fitted with Zuiho rare kamaji low-carbon steel and blue steel laminated blades. These are the best rabbet planes we have ever seen. 2016 and 2017 are a good quality but less expensive alternative to 2014 and 2015.

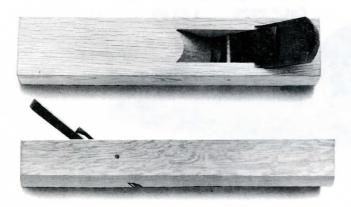
Blade 36mm L 235mm W 53mm

Cat.\*2014 \$ 90.00 Cat. #2015 \$ 90.00 Cat. #2016 \$31.00 Cat. #2017 \$31.00











#### Convex and Concave Planes (Soto Maru/Uchi Maru Kanna)

These planes are for planing curved surfaces. The convex plane can also be used in rough planing to take down a large surface quickly.

Blade 30 mm L 230mm W45mm \$ 36.00

Cat.#2018

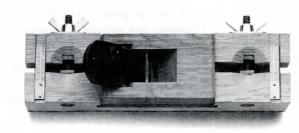


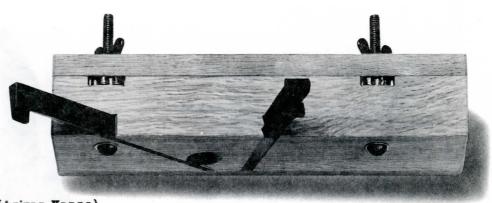
This plane is used to chamfer to a 45 degree angle. The bottom runners slide open to allow the plane blade to plane a surface of up to 20 mm in width. Special features include easy adjustment using wing nuts and threaded washers to open up and freeze the runners to exactly the desired width. Small rulers fitted onto the surface of the runner section at both ends make for exact adjustment of the runner width.

Blade 30mm 45 L 200mm W 65mm

Cat.\* 2032 \$ 36.00







#### Sliding Dovetail Plane (Arizan Kanna)

This is a really fun plane for planing the male section of a sliding dovetail dado. It features two scoring blades for cutting lines as you plane the dovetail angle with the main blade. The dovetail angle is set at 65 degrees and the size of the dovetail is adjustable up to 11 mm. A great plane if you have to make a lot of male dovetails quickly by hand.

Blade 11 mm L 220 mm W 46mm

Cat.\*2027 \$ 47.50

#### Spokeshave (Nankin Kanna)

White ook Japanese spokeshaves, when properly sharpened and adjusted, put Western metal spokeshaves to shame. You'll never go back.

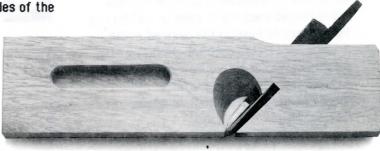
Blade 36 mm L 258mm W 40mm Cat.\* 2028 \$ 35.00

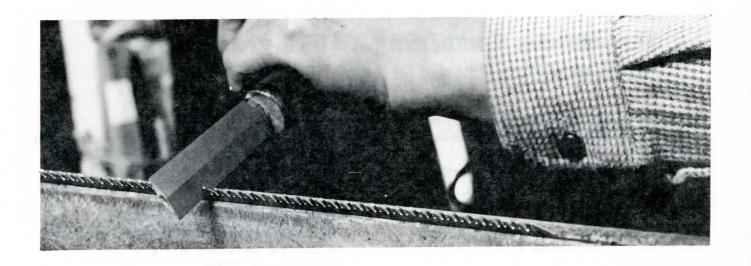


## Channel Rabbet Plane (Nimai Tsutsumi Sakuri Kanna)

This plane is for planing the inside of rabbets or dados. It is also handy for finish planing and adjusting tenons. Like the previous plane, number 2030, it is made to allow no interference from the sides of the plane block.

Blade 18mm L 280mm W 18mm Cat.\* 2031 \$ 34.00





Apprentices entering the trade of saw sharpening spend their first year practicing on large-toothed saws. The second year they practice on saws with finer teeth. Finally, their third year is spent learning to flatten warped saws and fix asari ( saws with alternating teeth). Thus, three to five years' experience are needed to become a skilled saw sharpener. Because of the special expertise required, Japanese carpenters send their saws to professionals rather than do their own sharpening and risk ruining the blades.

Recent improvements on replaceable blade saws mean that they can provide cutting power and durability comparable to standard saws.

Japanese carpenters now commonly use replaceable blade saws.

The blades of Japanese saws are much thinner than their American counterparts. But by cutting on the pull stroke, Japanese saws produce a fine, fast, and clean cut.

Replace-A-Blade Saw 6024: This style has a thin blade which produces an extremely fine, clean cut, but the back means it can only cut to a depth of 2 inches. It is best used for fine detailed work.

Blade Size; 19 1/2 x 2 1/2" Teeth; 17 / Inch

Cat.\*6024 \$ 23.60 Cat.\*6024R \$14.80 (Replacement Blades )

Replace-A-Blade Saw 6025: This backless style is good for cutting large pieces of wood. Specially reinforced teeth allow it to cut longer than other replaceable saws.

Blade Size; 22 1/2" x 2 1/2" Teeth; 15 / Inch

Cat.\*6025 \$ 29.80 Cat.\*6025R \$20.60 (Replacement Blades )

# Aquastone: Combining a 1000 year tradition with modern ceramic technology

For a thousand years Japanese carpenters and blade sharpeners have used waterstones to sharpen their edge tools. Now Aqua Sharpening Stone and Tools, Inc. is offering these excellent stones directly to you. Aquastones are the result of marrying together an ancient waterstone tradition with modern ceramic technology. Here's how they're made:

How Aquastones are made
The three critical elements in the production of
an Aquastone are: (1) the quality of the abrasive
grit, (2) the amount of bonding agent used, and
(3) the firing process used to harden the stone.

\*The grain--The abrasive grit which abrades and sharpens the surface of an edge tool is of critical importance in determining the abrasive quality of the stone. Aquastones are made exclusively from the highest quality silicon carbide abrasive grains. Pure silicon and carbon are fused together in a furnace and then crushed to produce abrasive grains for Aquastone.

\*The bond--The hardness of man-made sharpening stones depends on the percentage of bonding agent in the sharpening stone. If too much bonding agent is added, the stone will be too hard, making it impossible to sharpen the blade. If too little bonding agent is used, the stone will be too soft, and will wear away too quickly.

\*The firing process—When the stone is fired, the bond is completely burned away, forming microscopic spaces between the silicon carbide grains. During sharpening these spaces allow the blade to be pushed easily across the surface of the stone, while maintaining the shape of the stone longer. Until now, the firing temperature on stones has been too low to burn away the bond. Now the manufacturers of Aquastone, through painstaking trial and error have succeeded for the first time in finding the correct firing temperature to produce a sharpening stone that has a superior sharpening power, allows for smooth movement of the blade across the surface, and is slow to wear.

Types of Aquastones

Rough Stones are used for chippd and extremely dull blades.

Aquastone #180 (203mm x 64mm x 32mm):

Best stone for badly chipped blades, sharpens quickly.

Cat.\* 7035 \$ 17.40

Aquastone #240 (205mm x 50mm x 25mm):

This stone is soft so it sharpens blades quickly, but the stone also wears away quickly.

Cat. #6043 \$ 12.80

Aquastone #400 (203mm x 64mm x 32mm ):

This stone sharpens as quickly as \*240 but harder so it wears more slowly.

Cat.\*4007 \$ 15.80

Middle Stones

Aquastone #800 (203mm x 64mm x 32mm ):

This is the best sharpening stone for chisels and other tools with hard blades.

Cat. #4039 \$ 17.40

Aquastone #1000 (203mm x 64mm x 32mm ):

Best for implements with soft blades like planes and kitchen knives. This stone gives a fine finish but wears more quickly than the Aquastone \$800.

Cat. #4009 \$ 17.40

Middle Finishing Stones

Adjunctions 21200 (203mm x 64mm x 32mm): The ideal sharpening stone. It sharpens any blade beautifully, does not wear down, and is problem-free.

Cat.\* 4010 \$ 19.40

**Finishing Stones** 

Aquastone 3000 (205mm x 75mm x 25mm): Excellent for chisel and knife blades. No fine finishing stone is made.

Cat. \*6049 \$ 27.40

Aquastone #8000 (205mm x 75mm x 25mm ):

This finishing stone is considered equivalent to the natural stone. It produces a superior edge on any sharp blade.

Cat. #4012 \$ 39.60

This balance between bond, grain and temperature is what gives Aquastone its sharpening characteristics.

This means Aquastone sharpens faster and lasts longer than other waterstones!!

### Jay van Arsdale, woodworker

AQUASTONE (1000 and 1200 grit) are the most efficient and affordabale sharpening stone I have had the chance to use. The maintenance of the cutting edges of my hand tools is indispensable and on-going with me as a professional Japanese-style woodworker. The harder, more open quality of the Aquastone makes for faster cutting action. The relatively fine scratches left on the tool's surface are rapidly cleaned up with the Tshushima Ocean Blue medium grade natural stone. These two stones in themselves are a joy and a revelation to the hand sharpener. The Awase natural polishing stones boast distinctive performance and are in a world class by themselves.

# IF IT'S WORTH THE TIME IF IT'S WORTH THE EFFORT -IT'S WORTH THE MONEY. . .

Jay van Arsdale, woodworker

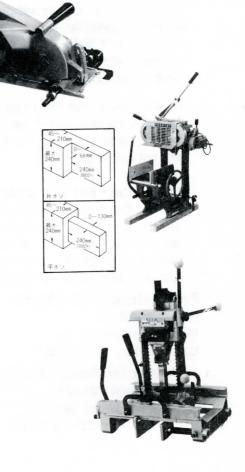
contributing editor, Japanese Woodworking, Cloudburst Press, 1988.

Author, Shoji - How to Design, Build, and Install Japanese Screens, Kodansha Int., 1988.

Woodworking in modern Japan is mostly done with machines. Today's machines work accurately and are faster than hand tools. Pictured below are some representative shapes which can be cut with machine tools.

Other machines are also available for cutting different patterns.

We do not stock machine tools, but can contact our suppliers in Japan. Delivery takes about 2 months from notification. Because of rapidly fluctuating exchange rates the prices listed here are only approximate. Please contact us for current prices and further information on any machines you are interested in. We would appreciate it if enquiries are made by letter instead of phone.



**Kyoetsu Knives** utilize the finest design for kitchen knives. A hard steel edge is placed between two layers of soft steel. The hard edge cuts sharply and precisely; the soft outer steel provides flexibility and durability. Meat, fish, and vegetables are cut so cleanly that no flavor or nutrients are lost. Kyoetsu Knives are handmade using Japan's superb centuries-old blade making techniques.

The Sashimi Knife cuts fish and meet very fine. Especially for sushi restaurants.

#### Sashimi Knife

330mm	Cat. # S001	\$ 99.00
300mm	Cat.# 5002	\$ 93.00
270mm	Cat.# S003	\$ 71.20
240mm	Cat. # S004	\$ 55.00
210mm	Cat.# S005	\$ 47.20
150mm	Cat. # S006	\$ 31.70

The Deba Knife is the best for fowl and fish with lots of bones. Salmon and other large fish become easy to prepare.

#### Deba Knife

240mm	Cat.# D008	\$123.20
180mm	Cat. # D009	\$ 58.40
165mm	Cat.# D010	\$ 53.40
120mm	Cat.# D011	\$ 38.00

The Vegetable Knife cuts vegetables into paper-thin slices and threadlike fineness. The best for cutting raw veggies.

#### Nagiri (Vegetable) Knife

210mm Cat.\* N013 \$ 92.40 165mm Cat.\* N037 \$ 40.00 165mm(Ryoba) Cat.\*N014 \$26.40

The Chef Knife--our most popular knife--combines the specialized functions of the Sashimi, Deba, and Vegetable Knives (but will not cut large bones).

#### Chef Knif

240mm	Cat.# B018	\$ 62.00
210mm	Cat.# B019	\$ 54.00
180mm	Cat.# B020	\$ 45.00
165mm	Cat, # B021	\$ 38.00
140mm	Cat. # B022	\$ 31.00
120mm	Cat # 8023	\$ 30.00

#### Professional's Ice Chisels (Koori Nomi)

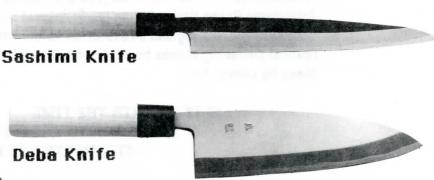
Five\_Chisel Set

Cat. # 5210 \$ 172.00

Professional's Cooking Chisels (Ryouri Nomi)

Five\_Chisel Set

Cat. # 5220 \$88.00









The Kurouchi Knife. Ancient blademaking techniques are mechanically reproduced to manufacture this highly popular traditionally shaped blade. Cuts finely with sharpening will last for years.

#### Kurouchi Knife

Sashimi				
	180mm	Cat.#	5037	\$13.00
	120mm	Cat.*	S036	\$ 6.80
Deba	180mm	Cat.*	D029	\$22.00
	165mm			
	120mm	Cat.	D031	\$15.00
Nagiri	165mm	Cat.*	N024	\$16.00

# Special Spring 2096 Off Sale!

This is a limited offer so send your orders as soon as possible.

In order to acquaint our customers with these high quality, easy to use Japanese tools, we are offering a discount of 20% off any order until  $April\ 30\ !!$ 



Because our store in Japan has been selling sharpening stones to chisel and plane blacksmiths and carpentry tool wholesale stores for many years, we are able to place special orders and obtain almost any kind of tool. If you are interested in a tool that is not in our catalog, please describe the size and shape of the tool in a letter and we will place a special order.

Example 1 - I am looking for \_\_\_maker's 70 mm plane and I am willing to pay upto \$00.00. Please inform me of the price.

Example 2 - I am very pleased with my \_\_\_\_ maker chisel, I would like a 54 mm chisel of the same make. In addition to machines, please contact us for information about how to obtain traditional Japanese tools and materials. Suppose, for example, that you want to build a real tea room with juraku walls, ro for heating water and sumi, tokobashira, high-quality totami, kawara, and all the other accoutrements; we can help you to contact the appropriate sources in Japan.



### Aqua Shaepening Stone & Tools INC.

1129 Solano Ave. Albany, CA 94706 [415] 525-8948 Fax [415] 527-3491

# Special Spring 20% Off Sale!

All prices listed in this catalog slashed 20% off (except machines) through April 30!!

### Order Form

Catalog #	Description	Quantity	Price	Tota1	
				***************************************	
			***************************************		
			Subtotal		
	At 20% dis	count through	April 30		
Orders Davable by	check or money order or havic aid	Current S			
Orders Payable by check or money order.or pay c.o.d.  Sorry we cannot acceopt credit cards.		Shippin	\$2.00		
Make out payment	s to "Aqua Sharpening Stone & Tools"	statusi e obsenitador la	TOTAL [	Marie Control of the	
Name		Phone			
Address	simplying all collects, this had the		Ber Dirichards a		
City	State	e	Zip	11911	

Compare these prices with those of other Japanese tool sellers. Our base prices were set in January 1987, so the recent yen rise doesn't affect them--plus we now take off 20%. You won't be able to find top quality tools at comparable prices anywhere. If you have wanted to experience the pleasure of using truly fine tools, please take

advantage of this great opportunity.

Aqua Shaepening Stone & Tools INC. 1129 Solano Ave. Albany, CA 94706

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